

PUBLIC HEALTH

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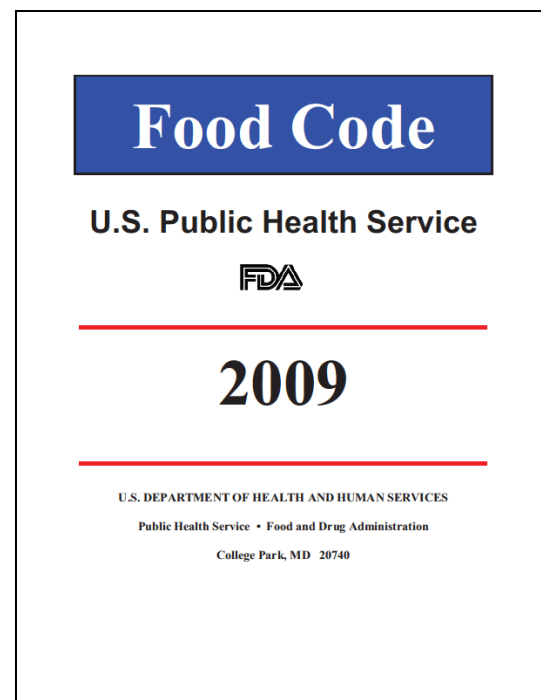
2012 Food Rule Revision

Washington State Board of Health
October 10, 2012

Dave Gifford, Food Program Manager
Office of Environmental Health, Safety, and Toxicology

History – Washington Food Rule

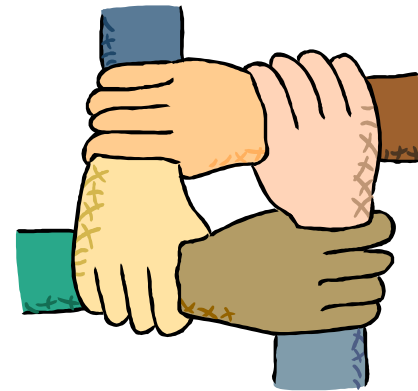
- Chapter 246-215 WAC Food Service
- RCW 43.20.145 – use FDA Food Code
- Current rule was effective May 2005
 - Based on 2001 FDA Food Code (with modifications)
- 2009 FDA Food Code used for this revision



Revision Process

Core Workgroup met January 2010 to July 2011

- Local Health Agencies
- Grocery Industry
- Restaurant Industry
- Consumers
- Academia
- Department of Agriculture
- Department of Early Learning
- Office of Superintendent of Public Instruction



Revision Process

- Used Core Workgroup recommendations to draft rule
- Shared draft at four informal meetings across state
- Briefed SBOH on March 14, 2012
- Revised rule
- Filed proposed rule on Aug. 22, 2012

Proposed Significant Modifications

- Cut tomatoes and cut leafy greens will need to be held 41°F or below
- Hot holding temperature reduced to 135°F
- Added requirements for non-continuous cooking and harvesting wild mushrooms
- Provides flexibility to preschools while protecting public health



Date Marking

- Added to draft rule based on Core Workgroup recommendations
- Department of Health did further research and comments at March SBOH meeting
- Date marking not included in proposed rule based on research and SBOH EH Committee recommendations



Formal Comments

Comment	Department of Health Recommendation
Implement rules as soon as possible to allow a final rinse step for dishes and utensils after sanitization	Implement rules on May 1, 2013 to allow for statewide training and local implementation preparation
Revise rules to eliminate inconsistency with the state plumbing code, Chapter 51-56 WAC	Amend proposed rules: Address inconsistency by referencing WAC 51-56-0600, Water supply and distribution in section -05250 of the Food Service rules

Next Steps

- Recommend implementing May 1, 2013
- Based on SBOH decisions, file CR-103
- Prepare for implementation
 - Train regulators and industry on rule changes
 - Modify food worker and other educational materials
 - Modify inspection report form

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